

## DESSERT

(all made in-house by the one and only Lisa Bernardi)

### Flourless Chocolate Espresso Olive Oil Cake

Salted caramel sauce

### Lemon Cream Pie

Mixed berry coulis

### SMALL BITES (all house-made little mason jars)

*Sour cherry Cheesecake Jar*

*Nutella Tiramisu Jar*

*White and Dark Chocolate Mousse (GF)*

*Salted Caramel cheesecake with apples and - crumble topping*

### AFFOGATO

#### ESPRESSO MARTINI AFFOGATO

Bailys/ Kahlua/ crème du cacao/ espresso/ topped with Chapmans French vanilla ice cream

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Double espresso/ Chapmans French vanilla ice cream

### GELATO

#### COPPA SPAGNOLA -

Vanilla and Amarena Cherry gelato swirled together, topped with real Amarena Cherries

#### COPPA CREMA E PISTACCHIO

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios

## COFFEE

Americano

Espresso

Café Latte

Cappuccino

Espresso Correto

## TEA (blink tea)

Organic Golden Green

Organic Earl Gray - Black tea

Organic Sakura Rose - Green tea

Organic Moringa Mint

Organic Chamomile Lemongrass

### NON-ALCOHOL COCKTAILS

#### GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

#### GINGER RUM MULE

"RUM"/ ginger beer/ fresh lime/ ginger

#### ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

## COCKTAILS (2 oz.)

#### VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda

#### CAESAR - \$16

Vodka/ tabasco/ Worcestershire/ spicy bean/ clamato

#### PAPER PLANE - \$16

Bearface/ Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

#### WILLIE'S NEGRONI SOUR - \$16

Campari/Gin/ Dolins Sweet Vermouth/ Fresh Lemon Juice/ Egg Whites/ Simple Syrup

#### BOSTON SOUR - \$14

Bearface/ Lemon juice/ Simple syrup/ Egg Whites

#### BARREL AGED BEARFACE MAPLE OLD FASHIONED - \$14

Maple syrup/ Barrel aged Bearface/ Bitters

#### MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno

#### BARREL AGED NEGRONI - \$14

Dolins Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

#### DARK + STORMY - \$14

Kraken Rum/ Ginger Beer/Fresh Lime Juice

#### GIN-SOAKED FOG - \$14

Hayman's Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

#### CANADIAN MARGARITA - \$14

Espolon Tequila/ Lime Juice/ Maple Syrup

#### SPARKLING LEMON - \$14

Peach Schnapps/ Mionetto Prosecco/ Limonata

## BEER

#### PERONI 5.1%

*Nastro Azzurro* \$8.50  
(330ml)

#### PERONI 0.0%

*Nastro Azzurro* \$5.00

#### CORNERSTONE BLACK LAGER 5% \$12

*BlackLab Brewing*  
(473ml)

Rich, roasty, and refreshingly crisp – a dark beer that drinks light.

#### SITTING PRETTY APA 4.5% \$12

*BlackLab Brewing*  
(473ml)

Easy-drinking APA bursting with citrus and stone fruit – smooth, fresh, and friendly.

Price does not include tax.

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## RED WINE

(GLS 5 oz/ ½ LITRE/ BTL. 750ml)

### CABERNET SAUVIGNON

“Brasa Coerta”

Pasqua (IT)

\$15.50 / \$41 / \$62

The blend includes Cabernet Sauvignon, Merlot, Corvina and Rondinella. On the nose: black cherry and both fresh and ripe cherries, with spice notes; on the palate: full, persistent, elegant yet structured, with a long finish marked by subtle earth-and-spice undertone

### CHIANTI

Il Palazzo (it'22)

\$17.25/ \$46/ \$69

### PRIMITIVO

Vigneti Del Salento “I Muri” (it'24)

\$12.25 / \$32 / \$49

Rich and velvety with ripe plum, blackberry and a touch of spice.

### BORDEAUX Supérieur

Château Chapelle d'Aliénor (FR'20)

\$19.25/ \$51/ \$77

on predominantly Merlot with a touch of Cabernet Franc, layered with hints of dried thyme and pencil-shavings

### BRUNELLO DI MONTALCINO

Poggio Antico (IT'20)

\$219

A classic Tuscan Brunello from Montalcino's high, rocky vineyards. Bright wild cherry, violet and Mediterranean scrub aromas give way to elegant structure, silky tannins, and a mineral-tinged finish. Organic certified, aged 30 months in Slavonian oak. Scored high 90's across all reviewers

### CORVINA

“Ca Nova”

Gorgo (IT '23)

\$78

You love Valpolicella? Amarone? That magic comes from Corvina – this is the grape that makes those wines possible. A pure expression of Corvina: juicy red-cherry fruit, wild berries, gentle spice, and a silky texture from partial barrel aging. Fresh yet structured, with that unmistakable Veneto elegance

### TIGNANELLO

78% Sangiovese, 18% Cabernet Sauvignon, and 4% Cabernet Franc

Antinori IGT ('22 IT)

\$272

A benchmark Super Tuscan of elegance and depth. Aromas of black cherry, violet, mint, spice, and forest floor lead to a palate of red fruit, graphite, tobacco, and fine-grain tannins. Balanced acidity and refined structure allow for graceful aging over two decades. – James Suckling 96 · Vinous 95 · Wine Spectator 94

### BAROLO

Rocche Del Annunziata DOCG

Aurelio Settimo (IT'23)

\$224

intense garnet red colour. Standing out on the nose are the aromas of coffee and licorice which are typical of the wines produced and aged in keeping with the traditional style. Soft and smooth on the mouth, with nicely balanced tannins.

### SANGIOVESE/ COLORINO/ MERLOT

Perticaia- Umbria Rosso (IT'21)

\$69

Medium ruby-red, with fresh aromas of black and red cherries, a whisper of wild herbs, and a soft floral edge. On the palate it's lively and balanced: bright Sangiovese fruit, supple structure and gentle tannins that make it smooth yet food-friendly. No heavy oak

### PRIMITIVO

Polvanera “La Marchesana”(IT'23)

\$74

Bold ruby colour. On the nose: ripe black-cherry and blackberry fruit, touches of violet and Mediterranean herb. The palate delivers plush dark fruit, subtle earth and mineral under-tone, smooth tannins and a lingering finish with warm spice. full-bodied and generous

## WHITE WINE

(GLS 5 oz/ ½ LITRE/ BTL.750ml)

### SOAVE CLASSICO

“Sereole”

Bertani (IT)

\$17.25/ \$46/ \$69

A beautiful straw-yellow hue hints at both vibrancy and maturity. The nose opens with delicate white flowers, elderflower, citrus blossom, and notes of pear and apricot, gently evolving into hints of melon and pineapple.

On the palate, it is dry and elegant, with a silky texture underpinned by fresh acidity. You'll find a lovely balance of fruit (melon, green apple) and minerality, with a subtly saline or stony edge that keeps the wine lively. A creamy mid-palate gives way to a clean, savory finish (JS-92 pts)

### PINOT GRIGIO

Gorgo ('IT 2024)

\$15.75 / \$43 / \$63

comes from organically farmed vineyards in Sommacampagna (Veneto). Light straw-hued and bright, with inviting aromas of green apple, pear and a hint of citrus. On the palate it's crisp and clean – fresh acidity meets soft orchard-fruit and a subtle mineral edge. Versatile and food-friendly: Excellent value for money – the kind of white you keep coming back to glass after glass.

### SAUVIGNON/ GROS MANSENG

La Gascogne D'Alain Brumont (FR'24)

\$14.75 / \$39 / \$59

From the sun-drenched limestone-clay slopes of the Côtes de Gascogne, this bright white wine blends the aromatic zest of Sauvignon Blanc with the structural freshness of Gros Manseng. The Sauvignon opens with floral notes, citrus and yellow-fruit aromas, while the Gros Manseng lends length, crisp energy and balance in the mouth. The result: lively, immediately approachable, and remarkably food-friendly

### GARGANEGA/ CORTESE/ TREBBIANO

“San Michelin” Custozza

Gorgo ('IT 2022)

\$52

Bright straw-yellow, with aromas of ripe citrus, pear and white-peach. On the palate it delivers fresh acidity, a soft but textured mid-palate, and a long, mineral-tinged finish. Great value/quality ratio: modest price but punches well above its cost. Organic

## ROSE WINE

### AIME ROQUESANTE ROSE

Côtes de Provence AOP (FR'20)

With an appealing pale rosé color, the wine shows aromas of sweet berries in the nose. The palate offers lots of freshness and excellent balance. Lovely watermelon and grapefruit aromas contribute to freshness for a delicious finish. Rated 90 points by Wine Enthusiast

\$15.25/ \$40/ \$61

## SPARKLING

### PROSECCO DOC

Villa Sandi (Italy, NV)

\$11/ \$49

Price does not include tax.